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Christopher [GB/NL]; Generaal Spoorlaan 38, NL-2252
TB Voorschoten (NL).

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(74) Agents: **VAN WESTENBRUGGE, Andries et al.**; Ned-
erlandsch Octrooibureau, P.O. Box 29720, NL-2502 LS
The Hague (NL).

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(71) Applicant (*for all designated States except US*): **CSM
NEDERLAND B.V.** [NL/NL]; Nienoord 13, NL-1112 XE
Diemen (NL).

(72) Inventors; and

(75) Inventors/Applicants (*for US only*): **HARGREAVES,**
Neil, Graham [GB/GB]; 6 The Paddock, Curzon
Park, Chester CH4 8AE (GB). **BRINKER, Eva-Maria**
[DE/DE]; Bevergerner Strasse 82, D-48429 Rheine (DE).
SCHARF, Udo [DE/DE]; Im Glauer 18, D-55413 Weiler
(DE). **PLIJTER, Johannes, Jozef** [NL/NL]; Oranjestraat
5, NL-3921 BA Elst (NL). **PLIJTER, Johanna** [NL/NL];
Oranjestraat 5, NL-3921 BA Elst (NL). **VAN SON,**
Matheus, Wilhelmus, Louis, Jozef [NL/NL]; Strawin-
skystraat 44, NL-3438 XP Nieuwegein (NL). **NOORT,**
Martijn, Willem-Jan [NL/NL]; Zilvermeeuwstraat 17,
NL-1221 KK Hilversum (NL). **HUSCROFT, Simon,**

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(54) Title: **LAMINATED DOUGH PRODUCTS AND THE USE OF PROTEASE AT THE OUTER SURFACE TO IMPROVE
CRISPINESS THEREOF AFTER BAKING**

(57) Abstract: The present invention relates to a method of preparing laminated dough products or part baked laminated dough products comprising: (a) mixing flour, water and optionally other bakery ingredients to form a dough; (b) laminating the dough to obtain a laminated dough product; (c) optionally part baking the laminated dough product; and (d) applying an enzyme material with proteolytic activity to the outside surface of the laminated dough product or the part baked laminated dough product. The laminated dough products and part baked laminated dough products obtained by the present method offer the advantage that they can be baked to yield a product, e.g. a croissant, Danish pastry or puff pastry that will retain a crispy crust for a considerable period of time after baking and even after reheating of the baked product.

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